



September 2019

Brandade de Morue (Serves 8-10)

Pairing: NV Hattingley Valley Classic Cuvée Reserve, Hampshire, England

Ingredients:

- 1 pound salt cod
- 1/2 pound whole russet potatoes (about 2 medium potatoes; see note)
- 5 medium whole cloves garlic, plus 2 optional minced medium cloves garlic, divided (see note)
- 3 sprigs fresh thyme
- 1 bay leaf
- 1 1/4 cups extra-virgin olive oil (or 3/4 cup if no potato)
- 1/2 cup half-and-half (or 1/4 cup if no potato)
- Kosher salt and freshly ground black pepper
- 2 tablespoons finely chopped flat-leaf parsley leaves and tender stems (optional)
- Zest of 1/2 lemon (optional)
- Crackers or baguette toasts, for serving



Directions:

1. Rinse salt cod under cold running water until any salt on its surface is washed away. Transfer to a large container and cover with fresh water. Refrigerate for 24 hours, changing the water several times during that period.
2. Bake potatoes in a 350°F oven until easily pierced with a fork, about 1 hour. Split potatoes lengthwise, scoop flesh from potato skins, and mash. Set aside.
3. Meanwhile, drain salt cod and place in a medium saucepan. Cover with cold unsalted water and add 5 whole cloves garlic, thyme, and bay leaf. Set over medium-high heat and bring to a simmer. Cook for 10 minutes, then remove from heat and let stand in cooking liquid for 20 minutes.
4. Drain salt cod, reserving garlic; discard thyme and bay leaf. Flake salt cod, discarding any bones and silvery membranes.
5. Transfer salt cod and reserved cooked garlic to a stand mixer fitted with the paddle; add remaining 2 minced garlic cloves for a more intense garlic flavor. With the mixer running at medium-high speed, drizzle in the olive oil until fully incorporated. Then drizzle in half-and-half until fully incorporated.
6. Add mashed potatoes and whip just long enough to fully incorporate. Season with salt and pepper, and mix in optional flavorings, like minced parsley or lemon zest, if using.
7. Serve the brandade at room temperature with crackers or baguette toasts, or serve it warm by baking it at 350°F for 10 minutes; then broil until browned on top, about 3 minutes.

Image and Recipe By: <https://www.serious-eats.com/recipes/2015/10/brandade-salt-cod-spread-recipe.html>



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Parmesan Risotto (Serves 4)

Pairing: NV Guy de Forez Rosé, Champagne, France

Ingredients:

- 5 cups chicken stock
- 1 1/2 tbsp olive oil extra-virgin
- 1 cup onion diced
- 1 1/2 cups Arborio rice uncooked
- 1/4 tsp salt
- 1 tbsp butter
- 1/2 tsp pepper
- 4 oz Parmesan grated
- 1 tbsp parsley chopped



Directions:

1. Bring stock to a simmer in a large saucepan. Keep warm over low heat, but do not boil.
2. Heat a Dutch oven over medium heat. Add oil to the pot; swirl to coat. (Everything from here on will be added to this pot.)
3. Add onion; cook 5 minutes, stirring occasionally.
4. Add the Arborio rice and salt, cook 1 minute, stirring frequently.
5. Add 1/2 cup stock; cook 2 minutes or until liquid is absorbed, stirring frequently.
6. Stir in 1 1/2 cups stock; cook 4 minutes or until liquid is nearly absorbed, stirring constantly.
7. Add remaining stock, 3/4 cup at a time, stirring nearly constantly until each portion is absorbed before adding the next (about 20-25 minutes); reserve 1/3 cup stock at last addition.
8. Remove pot from heat.
9. Stir in reserved remaining stock, butter, pepper, and cheese.
10. Top the risotto with parsley



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Bitter Greens with Almonds and Goat Cheese

Pairing: Maison Frédéric Magnien Crémant de Bourgogne, Blanc de Noirs Extra Brut, Burgundy, France

Serves 4 entrée portions

Ingredients:

- *1/2 cup whole unsalted almonds*
- *1 large shallot, thinly sliced*
- *3 tablespoons raspberry vinegar*
- *6 cups baby arugula (6 ounces)*
- *2 Belgian endives, thinly sliced crosswise*
- *1/2 small head of radicchio, cored and finely shredded*
- *3 tablespoons extra-virgin olive oil*
- *1 teaspoon rosemary leaves*
- *1/2 teaspoon thyme leaves*
- *3 tablespoons apricot jam*
- *Kosher salt and freshly ground pepper*
- *One 8-ounce log of fresh goat cheese, cut into 8 rounds*



Directions:

1. Preheat the oven to 350°. Spread the almonds in a pie plate and toast for 10 minutes, until golden. Let cool, then coarsely chop.
2. In a bowl, mix the shallot and vinegar; let stand for 10 minutes. In a large bowl, toss the arugula, endives, radicchio and almonds. In a skillet, heat the oil, rosemary and thyme over moderate heat for 2 minutes, until they sizzle. Stir in the jam and cook until melted, 30 seconds. Add the shallot and vinegar and cook over low heat until warmed, 30 seconds. Season with salt and pepper. Pour the dressing over the greens and toss. Mound the salad on plates, arrange 2 rounds of goat cheese on each plate and serve.

Image and Recipe By: <https://www.foodandwine.com/recipes/bitter-greens-almonds-and-goat-cheese>